

Vins Pepe Raventós,
Mas del Serral 2014
Conca del Riu Anoia, Catalunya, Spain

V I N S
pepe raventós



Grape Varieties	95% Xarel-lo 5% Bastard Negre
Winemaker	Pepe Raventós & Joan Munné
Closure	Natural Cork
ABV	12%
Residual Sugar	0.8g/L
Acidity	6.5g/L
Wine pH	3.02
Bottle Sizes	75cl
Notes	Practising Biodynamic

PRODUCER

'This is the project of my dreams' says Pepe Raventós of his eponymous garage wines. 'They are the kind of wines that talk straight to your soul'. Separate to the family business, Pepe experiments with micro-vinifications from four plots on the Raventós estate. Each vineyard is under 2 hectares in size and planted with old, indigenous varieties, Xarello, Malvasía de Sitges and Bastard Negre. His aim is to produce authentic wines, with a singular purity, using ancestral farming practices and traditional winemaking techniques. The objective is to harvest and vinify each vineyard separately with a minimal intervention approach to express each site in the most unmediated way possible. The four vineyards are Vinya de la Plana, Vinya del Noguer Alt, Terrasses del Serral and Clos del Serral.

VINEYARDS

The 1.92 hectare Clos del Serral plot is farmed biodynamically and co-planted with Bastard Negre and the estate's oldest Xarel-lo vines, planted in 1954. Located between 17- and 185 metres above sea level, the climate here is cool and moist. The fossil-rich Miocene soil is worked on by Hispanic Breton horses, without machinery, and produces an exceptional single-site wine.

VINTAGE

The 2014 vintage started with a relatively warm winter that included average levels of rainfall. Budburst started early, around March 25, and spring conditions were typical with occasional rains that aided vine development. A dry and cool summer extended the growing season, allowing for a long ripening period. Harvest began on September 5th and saw healthy grapes with good balance and excellent concentration.

VINIFICATION

The grapes were hand picked and meticulously sorted in the Mas del Serral garage. The grapes were then whole-bunch pressed in a pneumatic press at low pressure. The juice was settled at cool temperatures prior to undergoing fermentation in a mixture of stainless steel and cement tanks using native yeasts at temperatures kept between 17 to 21°C. Fermentation lasted 15 days. The wine was then aged in tank for 12 months, before bottling on September 22nd 2015. The wine remained horizontal on the lees for a further 100 months before disgorgement.

TASTING NOTES

The nose has aromas of citrus oil, quince and baked apple layered with notes of fennel, almond skin, dried herbs and a subtle smoky, mineral edge. On the palate, the wine is powerful yet finely balanced, combining concentrated orchard fruit with savoury, saline notes and a chalky, almost tactile texture. Lively acidity provides tension and freshness, carrying the wine through a long, structured and mineral finish. A serious, contemplative wine of great character and ageing potential.